



DEPARTMENT 119
INDIANA STATE FAIR
INDY INTERNATIONAL
WINE COMPETITION
www.in.gov/iwc

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 Sharpsville, IN
 Department Director

RICHARD VINE, Ph.D. - Honorary Chairman

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Competition Date - July 27-29, 2006

ENTRY DEADLINE - JULY 10, 2006

ENTER ONLINE at www.in.gov/iwc

SHIP WINES PREPAID with copy of ENTRY FORM to:
If paying by mail, send original ENTRY FORM with ENTRY
FEES to:

Indy International Competition
Indiana State Fair Entry
Purdue University, Dept. of Food Science,
745 Agriculture Mall Drive
West Lafayette, IN 47907-2009

WINE COMPETITION DEPARTMENT
TERMS AND CONDITIONS

1. An official 2006 Wine Competition entry form along with appropriate fees must be received by **JULY 10, 2006**. Wine must be shipped separately with a copy of the entry form in each box and be received by **JULY 10, 2006**.
2. Direct shipping for this event is authorized by Indiana ATC permit LOA 031707. A copy is available upon request.
3. Entry fee for National and International Commercial wine is \$40 per entry and \$20 for each Amateur wine entry. Entry fees are non-refundable.
4. There is no limit to the number of wine entries by an exhibitor.
5. A wine may not be entered in more than one class.
6. Competition coordinators have the right to reclassify entries if they believe the entry has been incorrectly classified.

7. Varietal wine entered must contain 75% or the designated variety.
8. Blended wine with no single variety of 75% must be entered as a blend.
9. Note actual residual sugar (RS) on entry form if possible or Dry<1% RS, Semi-dry 1%-3% RS, or Sweet>3% RS, so the entries can be arranged properly for judging.
10. The residual sugar may be tested during judging, as may other constituents, if requested by the judges.
11. Panels of wine experts from around the US will conduct blind judging. The chairman will approve the qualifications of judges before each competition.
12. Judging will be Thursday, July 27 through Saturday, July 29, 2006 in the Blue Ribbon Pavilion. The public is invited to observe judging.
13. Winning wines will receive gold, silver, or bronze medals and trophies will be awarded to champion wines. Only award winning wines will be published.
14. Indiana amateur and commercial award winning wines will be celebrated at *A Taste of Indiana Agriculture* wine reception on August 2, 2006 from 6-9 pm in the Exposition Hall.
15. *Best of Show* and Indiana award winning wines will be displayed in a locked exhibit during the Indiana State Fair. All entries become property of the Indiana State Fair and will not be released after the exhibit.
16. Indiana exhibitors will receive two tickets to the Indiana State Fair and two tickets to *A Taste of Indiana Agriculture* wine reception. For further ticket information please call the State Fair ticket office at (317) 927-1482.
17. Award winning wines will be posted at www.indianawines.org by August 1, 2006.
18. Each exhibitor will receive individual wine results, a copy of the Winner's Circle book and awards soon after the competition. Amateur entries will receive the judge's comments.

SECTION NA - NATIONAL & INTERNATIONAL

1. Wines commercially available on the date of the competition may be entered. Bottles may be compared to those from commercial sources.
2. Commercial label must appear on all bottles.
3. Note the dominant grape or fruit used on the entry form.
4. Note actual residual sugar % on entry form.
5. Note information from the front of your label that identifies your wine on entry form.
6. Submit three (3) standard size (750 ml) or four (4) half size (375 ml) bottles. If a distressed bottle is suspected, or if the entry goes onto *Best of Show*, all three bottles may be utilized.
7. Award winning wines will be published by the wine's brand name.
8. Award winning wines have permission from the Indiana State Fair to promote awards won.

SECTION AW - AMATEUR WINE

1. Contest is open to any non-commercial winemaker legally permitted to make wine, and who is not directly involved in commercial winemaking. Additionally, the amateur winemaker may not use the facilities or products (other than juice or crushed unfermented fruit) of a commercial winery, OR make wine under the supervision of a licensed commercial facility wherein fees are assessed for winemaking instruction, the use of equipment, production or storage of wine.
2. Wines may be made from any fruit, berry, vegetable, or honey ingredients. Artificial flavoring or color may not be used.
3. EVERY BOTTLE MUST BE LABELED WITH THE FOLLOWING INFORMATION:
 - a) exhibitor name, b) class number, c) wine ingredients, d) vintage, e) sweetness.

EXAMPLE: J. Smith, Class 402, 75% Foch & 25% Chambourcin, 2005, 1.5% residual sugar.
4. Submit two (2) standard size (750 ml) or three (3) half size (375 ml) bottles. One bottle will be used for judging, and one for the State Fair exhibit. Also, in the case of a distressed or leaky bottle, both bottles may be utilized.
5. Bottles for the Indiana State Fair exhibit should have labels of individual's own design, in addition to the information above.
6. AMATEUR WINE LABEL COMPETITION - no fee. Enter as many labels as wines entered. Send one extra label from an entered wine along with entry form. Include name, address, and phone number on back of each label. Judging will take place during the wine competition and a trophy awarded to the most appealing label.

SPECIAL AWARDS

GOVERNOR'S CUP

- Indiana Winery Award of Excellence

LEISURE FAMILY PACESETTER TROPHY

- International Award of Excellence

AMERICAN AIRLINES TROPHIES

- Grand Champion Commerical Wine
- Red Wine Champion
- Rosé Wine Champion
- White Wine Champion
- Sparkling Wine Champion
- Dessert Wine Champion

LALLEMAND TROPHY

- National Amateur Wine Champion

INDIANAPOLIS WINE ENTHUSIASTS CLUB

- Indiana Grown Hybrid Wine Champion
- Indiana Grown Native Wine Champion
- Indiana Grown Vinifera Wine Champion



INDIANA BEEKEEPERS ASSOCIATION

- Commercial Mead Champion
- Amateur Mead Champion

INDIANA WINEGROWER'S GUILD

- Indiana Grown Fruit Wine Champion
- Indiana Amateur Wine Champion

FRUIT WINEMAKING QUARTERLY MAGAZINE

- Commercial Fruit Wine Champion
- Amateur Fruit Wine Champion

THE "PIT CRU" AWARD

- Amateur Wine Label Champion

NATIVE AMERICAN: TABLE WINES MADE FROM NORTH**AMERICAN SPECIES OF GRAPES, ALL SWEETNESS LEVELS.****CLASS DESCRIPTION**

- | | |
|-----|---|
| 101 | White native American, Catawba |
| 102 | White native American, Muscadine, all varieties |
| 103 | White native American, Niagara |
| 109 | White native American, all other varietal (examples: Diamond, Delaware) |
| 110 | White native American, blend |
| 111 | White or Red native American, late harvest and ice wine |
| 201 | Red native, Concord |
| 202 | Red native, Muscadine, all varieties |
| 209 | Red native, all other, varietal (examples: Steuben, Fredonia) |
| 210 | Red native, blend |
| 211 | Blush/rose, native American |

FRENCH AMERICAN HYBRID: TABLE WINES MADE FROM**GRAPE VARIETIES WHICH ARE INTERSPECIES CROSSES, ALL SWEETNESS LEVELS.****CLASS DESCRIPTION**

- | | |
|-----|--|
| 301 | White hybrid, Cayuga White |
| 302 | White hybrid, Chardonnay |
| 303 | White hybrid, Seyval Blanc |
| 304 | White hybrid, Traminette |
| 305 | White hybrid, Vidal Blanc |
| 306 | White hybrid, Vignoles |
| 309 | White hybrid, all other, varietal (examples: LaCrosse, Melody, Aurore) |
| 310 | White hybrid, blend |
| 311 | White or Red hybrid, late harvest and ice wine |
| 401 | Red hybrid, Chambourcin |
| 402 | Red hybrid, Chancellor |
| 403 | Red hybrid, Foch |

404	Red hybrid, Norton/Cynthiana
409	Red hybrid, all other, varietal (examples: St. Croix, Rougeon)
410	Red hybrid, blend
411	Blush/rose, hybrid

VINIFERA: TABLE WINES MADE FROM THE VINIFERA SPECIES OF GRAPE, ALL SWEETNESS LEVELS.

CLASS DESCRIPTION

501	White Vinifera, Chardonnay
502	White Vinifera, Gewurztraminer
503	White Vinifera, Muscat, All Types
504	White Vinifera, Pinot Gris/Pinot Grigio
505	White Vinifera, Riesling
506	White Vinifera, Sauvignon Blanc
507	White Vinifera, Viognier
508	White Vinifera, all other, varietal
509	White Vinifera, Bordeaux Style Blends
510	White Vinifera, other blends
511	White or Red Vinifera, late harvest and ice wine
601	Red Vinifera, Cabernet Franc
602	Red Vinifera, Cabernet Sauvignon
603	Red Vinifera, Merlot
604	Red Vinifera, Petite Sirah
605	Red Vinifera, Pinot Noir
606	Red Vinifera, Shiraz/Syrah
607	Red Vinifera, Zinfandel
608	Red Vinifera, all other, varietal
609	Red Vinifera, Bordeaux Style Blends
610	Red Vinifera, other blends
611	Blush/Rose, Vinifera

GENERIC: TABLE WINES MADE FROM BLENDS OF GRAPE AND NON-GRAPE.

CLASS DESCRIPTION

701	White generic - (example: Chardonnay/Peach)
702	Red generic
703	Blush generic

NON-GRAPE WINES: TABLE WINES MADE FROM FLOWERS, HONEY, ETC, AND FRUIT OTHER THAN GRAPE, ALL SWEETNESS LEVELS.

CLASS DESCRIPTION

801	Apple/Pear, varietal or blends
802	Stone fruits (examples: peach, cherry, blends)
803	Berry (examples: strawberry, raspberry, berry blends)
804	Dry Style, Any Fruit (example: oak aged blueberry) - less than 1% sugar
805	Fruit, all other
806	Honey/Meads
807	Flower, vegetable, all other
808	Flavored wines

DESSERT: FORTIFIED, DRY OR SWEET.

CLASS DESCRIPTION

901	Fortified, port style
902	Fortified, sherry style
903	Fortified, (Fruit wine infusions, other)

SPARKLING: WINES MADE EFFERVESCENT BY THE PRESENCE OF CARBON DIOXIDE.

CLASS DESCRIPTION

001	Sparkling, grape, bottle fermented, dry/semi-dry
002	Sparkling, grape, bottle fermented, sweet
003	Sparkling, grape, bulk processed, dry/semi-dry
004	Sparkling, grape, bulk processed, sweet
005	Sparkling, non-grape, including blends with grape
006	Carbonated, grape and non-grape

SPECIALTY PRODUCTS: NOT CLASSIFIED AS STANDARD WINES

CLASS DESCRIPTION

011	Juices, fruit and grape
012	De-alcoholized wines
013	Ciders
014	Distilled products (example: grappa, brandy, eau de vie) - Commercial entries only
015	Other

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